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method claimed, it is in fact possible to obtain, using only natural ingredients, white wines of quality corresponding to the following criteria:

- 15 - roundness of the wine,
- freshness and fruitiness,
- stability of aromas over time,
- stability of color over time.

No addition of foreign substances such as chemical
20 antioxidants is required, no complex handling is necessary.

The method according to the invention also has advantages for consumers. Specifically, glutathione, a
25 tripeptide composed of glutamate-cysteine-glycine, is increasingly studied in the field of medicine, where it is described as the "master antioxidant". Glutathione, by virtue of its sulfur-containing amino acid (cysteine), is considered to play an important role in
30 detoxifying cells and strengthening the immune system. Now, since cysteine is rare in the human diet, glutathione is synthesized only in small amounts. A direct intake of glutathione through the diet could thus have a beneficial effect on the health.

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More specifically, a subject of the present invention is a method for the prevention of defective ageing of white wines, in which, during the preparation of said

wine according to the methods commonly used by professionals, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step. The expression "enriched yeast" will expressly denote a glutathione-enriched yeast. The term "glutathione" is intended to mean the molecule composed of the three amino acids glutamate-cysteine-glycine, in its oxidized or reduced form.

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The production of glutathione-enriched yeast is well known to those skilled in the art who know how to prepare it by means of one of the techniques at their disposal; see, for example, Catalino et al., 1992, Applied Microbiology and Biotechnology, Ed Springer-Verlag, pp. 141-146. Up until now, glutathione-enriched yeasts were used in baking for reinforcing gluten in doughs and improving the elasticity of the dough.

20 The enriched yeast can be introduced into the must at any moment before the bottling of the wine, at the beginning of the alcoholic fermentation, during the process of the latter, or even when the latter is complete, for example during maturing in casks, where appropriate. For reasons of simple convenience, it is recommended to introduce it at the beginning of fermentation.